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Specialized Section on Standardization of Dry and Dried Produce

Dried Bananas

Submitted by the secretariat

The following document is submitted to the Working Party for adoption as the new UNECE Standard for Dried Bananas. It is prepared according to ECE/CTCS/2017/10 section II c and ECE/CTCS/2018/2 section VII a.

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I. Definition of produce

This standard applies to unripe and ripe, peeled and dried bananas from varieties grown from *Musa acuminate* and *Musa balbisiana* and their hybrids intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. This standard does not apply to dried bananas that are processed by salting, sugaring, flavouring, or roasting or for industrial processing.

Dried bananas may be presented in the following styles:

- Sliced;
    - slices - cut cross-wise to the longitudinal axis into oblong /oval rounded/ellipse shapes,
    - longitudinally (lengthwise) have been cut longitudinally into approximately equal halves or the entire length or sections thereof
    - strips
- Diced into chunks of irregular shape or approximately equal-sized cubes; and
- Any other style of dried bananas shall be permitted provided that the product is distinct from the above-mentioned styles and sufficiently labelled.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried bananas at the export control stage after preparation and packaging.

However, if applied at stages following export, the legal holder shall be responsible for observing the requirements of the standard. The legal holder of products not in conformity with this standard may not display such products or offer them for sale or deliver or market them in any other manner.

A. Minimum requirements

In all classes subject to the special provisions for each class and the tolerances allowed, the dried bananas must display the following characteristics:

- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- clean, practically free of any visible foreign matter
- free from living pests whatever their stage of development
- free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta
- free from burns, areas of discolouration or spread stains in pronounced contrast with the rest of the produce affecting in aggregate more than 20 per cent of the surface of the produce.
- free from mould filaments visible to the naked eye
- free of fermentation
- free of abnormal external moisture

- free of foreign smell and/or taste, except for a taste of sodium chloride and a slight smell of preservatives/additives [1]

The condition of the dried bananas must be such as to enable them

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination

B. Moisture content [2]

The dried bananas shall have a moisture content not exceeding:

- 18.0 per cent for untreated dried bananas
- Between 18.0 and 25.0 per cent for dried bananas treated with preservatives or preserved by other means (e.g. pasteurization).

C. Classification

In accordance with the defects allowed in section "IV. Provisions concerning tolerances", dried bananas are classified as follows:

"Extra" Class, Class I, Class II

The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package.

III. Provisions concerning sizing

Dried bananas are presented by style as defined in "Definition of produce". Uniformity in size is optional in all classes. However, they should be reasonably uniform in shape and size.

IV. Provisions concerning tolerances

Tolerances in respect of quality and size shall be allowed in each package or in each lot for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

	Tolerances allowed percentage of defective produce, by number or weight		
Defects allowed	*Extra*	*Class I*	*Class II*
(a) Tolerances for produce not satisfying the minimum requirements,	5	10	15
of which no more than			

[1] A slight smell of sulphur dioxide (SO_2) is not considered as "abnormal". Preservatives may be used in accordance with the legislation of the importing country. Dried bananas may be sulphured in order to retain their original colour.

[2] The moisture content is determined by one of the methods given in Annex I of the Standard Layout – Determination of the moisture content for dried produce<http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>. The laboratory reference method shall be used in cases of dispute.

Defects allowed	*Tolerances allowed percentage of defective produce, by number or weight*		
	Extra	*Class I*	*Class II*
Injuries, calluses and damage caused by heat during drying	5	8	10
Mouldy and mildew spots	1	4.5	9
of which no more than			
Mouldy	0	0.5	1.0
Fermented, rotten or deterioration	0.5	1.5	3
of which no more than			
Fermented (for dried ripe bananas only)	0.5	1	2
Slightly affected by decay	0	0.5	1
Pest damage	2	2	6
Living pests	0	0	0
(b) Size tolerances			
For produce not conforming to the size indicated	10	15	20
Presence of pieces among halved bananas (by weight)	2	7	10
(c) Tolerances for other defects			
Foreign matter, inner skin fragments (by weight)	0.5	0.5	0.5
Not fully ripe fruit among ripe fruit	0	4	6

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only dried bananas of the same origin, quality and style and variety or commercial type (if indicated)

The visible part of the contents of the package must be representative of its entire contents.

B. Packaging

The dried bananas must be packed in such a way so as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper and stamps bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter in accordance with the table of tolerances in section "IV. Provisions concerning tolerances".

VI. Provisions concerning marking

Each package [1] must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

[1] These marking provisions do not apply to sales packages presented in packages.

A. Identification

Packer and/or dispatcher:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority[4].

B. Nature of produce

- "Dried ripe bananas" or "Dried bananas", followed by the style
- name of the variety or commercial type (optional)
- "Sun Dried" or method of drying. (optional).

C. Origin of produce

- country of origin[5] and, optionally, the district where grown or the national, regional or local place name.

D. Commercial specifications

- class
- size (if sized), expressed in accordance with section III
- crop year (optional)
- "Best before" followed by the date (optional).

E. Official control mark (optional)

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[4] The national legislation of a number of countries requires the explicit declaration of the name and address. However, in cases where a code mark is used, the reference "packer and/or dispatcher" (or equivalent abbreviations) must be indicated in close connection with the code mark, and the code mark should be preceded with the ISO 3166 alpha country code of the recognizing country, if not the country of origin.

[5] The full name or commonly used name should be given.